

## Lemon-Herb Beef Pot Roast

### **Ingredients:**

- 1 Boneless Beef Chuck Pot Roast (3 to 3 1/2 lbs.)
- 1 Tbsp. Olive Oil
- 2 Cups Carrots, chunked
- 1 lb. Whole White Potatoes, chunked
- 1 Medium Onion, cut into 6 wedges
- 2 Tbsp. Cornstarch (dissolved in 2 Tbsp. water)
- 1/2 tsp. Dried Basil

### **Seasoning:**

- 2 tsp. Lemon Pepper
- 2 Cloves of Garlic, minced
- 1 tsp. Dried Basil

### **Preparation:**

Combine seasoning ingredients; press onto beef pot roast. Heat oil in Dutch oven over medium heat. Brown pot roast. Pour off drippings. Add 1 cup water; bring to a boil. Reduce heat; cover tightly and simmer for 2 hours. Add vegetables; continue cooking, covered, 30 to 45 minutes or until pot roast and vegetables are fork-tender. Remove pot roast and vegetables; keep warm.

Skim fat from cooking liquid. Stir in cornstarch mixture and basil. Cook and stir for 1 minute or until thickened and bubbly. Carve pot roast. Serve with vegetables and sauce.

**Makes 6 Servings.**

